



## Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands, and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

SEC. 4. No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding section, or so situated as to pollute the atmosphere of said rooms.

SEC. 5. All vehicles used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition, and free from offensive odors.

ART. II.—SECTION 1. Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for, and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health.

ART. III. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family, or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the Brockton board of health, and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the said board of health. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized.

ART. IV.—SECTION 1. All cream, milk, or skimmed milk employed in the manufacture of ice cream shall, before use, be kept at a temperature not higher than 50° F.

SEC. 2. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Brockton, sell, exchange, or deliver any ice cream which contains more than 500,000 bacteria per cubic centimeter.

SEC. 3. No old or melted ice cream, or ice cream returned to a manufacturer from whatever cause, shall again be used in the preparation of ice cream.

#### **Ice—Sale of Polluted, Forbidden. (Reg. Bd. of H., May 1, 1813.)**

CHAP. XIX.—SECTION 1. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Brockton, sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, any ice from polluted sources, or ice which upon chemical or bacteriological examination shows evidence of sewage contamination, either by presence of sewage bacteria or of excessive ammonia (free or albuminoid), or of nitrites, or which is visibly polluted or soiled by dirt, or ice in or upon which there is any visible foreign matter.

#### **Hotels, Restaurants, and Boarding Houses—Sanitary Regulation of. (Reg. Bd. of H., May 1, 1913.)**

CHAP. XX. A hotel within the meaning of these regulations is any inn or lodging house of three or more rooms where transient guests are fed or lodged for pay in this city. The term “restaurant” as used in these regulations also includes lunch counters.

SECTION 1. The inspector of the board of health is hereby authorized to enter any hotel or restaurant at all reasonable hours to make such inspection as may be necessary; and it is hereby made the duty of every person in the management or control of such hotel or restaurant to afford free access to any and all parts of the same and render all aid and assistance necessary to enable the inspector to make a full, thorough,

and complete examination thereof, but no inspector shall violate the privacy of any guest in any room of a hotel without his consent.

SEC. 2. It shall be the duty of every person keeping, managing, or operating a hotel to see that every room and bed which has been occupied by any person known to such keeper, proprietor, or operator to have any infectious, contagious, or communicable disease at the time of such occupancy to see that such room and bed are thoroughly disinfected in the method prescribed by the board of health before permitting such room or bed to be occupied by any other person.

SEC. 3. The proprietor of every hotel or restaurant shall keep the same clean and in a sanitary condition.

SEC. 4. Every hotel or restaurant must be provided with pure and unpolluted water. The use of the common drinking cup is prohibited.

SEC. 5. The proprietor or keeper of every hotel or restaurant must screen the doors, windows, and all openings of the kitchen and dining room with wire cloth or wire gauze with 18 mesh to the square inch. Every hotel must have all bedroom windows screened for protection against flies, mosquitoes, and other insects.

SEC. 6. All hotels shall hereafter provide each bed, bunk, cot, or other sleeping place for the use of guests with pillow slips, under and top sheets. All such pillow slips and sheets after being used by one guest must be washed and ironed before being used by another guest, a clean set being furnished each succeeding guest.

SEC. 7. All bedding used in a hotel shall be thoroughly aired in such reasonable manner as shall be approved by the board of health.

SEC. 8. All hotels shall furnish each guest with a clean towel, and the use of the roller towel is prohibited.

SEC. 9. The refrigerator, ice boxes, and cold-storage rooms of all hotels or restaurants must be free from foul and unpleasant odors, mold, and slime. The kitchen must be well lighted and ventilated, the floor clean, and the side walls and ceiling free from cobwebs and accumulated dirt.

SEC. 10. All dishes, tableware, and kitchen utensils must be thoroughly washed and rinsed in clean water after using; food served to customers and then returned to the kitchen or serving room must not again be served.

SEC. 11. All garbage must be kept covered in barrels or galvanized-iron cans and removed daily.

SEC. 12. Spittoons must not be used in the dining room or other places where food is served.

SEC. 13. Toilets for employees or public use shall not be located in rooms used for preparing or storing food.

SEC. 14. No person suffering from tuberculosis, ophthalmia, or any infectious or contagious disease, externally visible or not, or any skin disease, shall be employed in or about any part of a restaurant or its kitchen, or handle any foodstuffs or products used therein.

SEC. 15. No person or employee shall expectorate or discharge from the human body or any organ thereof or in any method whatever, upon the walls, floors, or equipment of any such restaurant or kitchen thereof, nor upon any product or material that may be upon the premises.

SEC. 16. No employee in any way connected with the handling, cooking, or preparing of any foodstuffs or products in any restaurant or kitchen thereof shall engage at work or his particular duty following a visit to a water-closet, urinal, or toilet room to relieve a call of nature, without first thoroughly cleansing his or her hands.

SEC. 17. All restaurants shall provide, in places where foodstuffs are kept, prepared, cooked, or served to customers, full protection from dust, dirt, flies, and vermin, by glass cases, wire screens, and other modern methods, and shall cause the abatement and destruction of vermin and flies wherever found.

SEC. 18. All restaurants shall be equipped with covered metallic cans for retaining and keeping their garbage and waste in a sanitary manner, which shall be kept in such place and manner as will preclude nuisance and contamination of the kitchen and such rooms from odors and from all possibilities therefrom, and when necessary shall use disinfectants.

SEC. 19. No hotel shall keep a hogpen in close proximity thereto.

**Meat—Sanitary Regulation of Meat Markets. (Reg. Bd. of H., May 1, 1913.)**

CHAP. XXI.—SECTION 1. All meat condemned by any representative of the board of health or authorized inspector shall be destroyed or rendered unfit for human food. Such destruction shall be effected by slashing the condemned meat and by saturating the same with kerosene or other chemical compound. Any inspector of the board of health is hereby empowered to seize and condemn any tainted or unwholesome meat in any meat market or when offered for sale upon the wagon. Any inspector is hereby authorized to enter any building, structure, or premises to inspect and examine any meat contained therein.

SEC. 2. All meat markets or other places where meat is sold or distributed must be kept clean, well lighted, and ventilated. The back room of the meat market must be kept free from filth-collecting plunder and be at all times in a sanitary condition.

SEC. 3. When an inspector or officer of the board of health finds any meat market in an insanitary condition, he is authorized to require such conditions as will make the sale of meat safe and sanitary.

SEC. 4. The floor of every meat market in the city shall be scrubbed at least three times each week and kept clean.

SEC. 5. In every meat market, each room wherein meat is handled or stored shall be completely screened at doors, windows, and other openings with wire gauze, with 18 mesh to square inch, and such gauze, when rusted or otherwise rendered pervious to insects, shall be removed and replaced with impervious gauze. All meat markets must be screened and free from flies.

SEC. 6. No other business causing insanitary conditions must be conducted in the same room with the market.

SEC. 7. Managers or owners of meat markets must require employees to be cleanly. The aprons, frocks, or clothing worn by employees who handle meat or meat food products must be of a nature that is readily cleansed and made sanitary, and only clean garments shall be worn.

SEC. 8. No person suffering from a contagious or infectious disease shall be employed in any capacity in any meat market in this city, nor shall any convalescent from diphtheria, pneumonia, variola, or typhoid be employed until permission is granted by the health officer.

SEC. 9. Scraps of meat, offal, bones, and other organic matter shall not be left exposed to the atmosphere of the room, but must be kept in a closed receptacle, which must be emptied at least once daily. Also the meat for sale shall not be kept exposed to the air except in such quantities as are needed for immediate use, but it shall be kept in refrigerators or ice chests.

SEC. 10. The refrigerators and all meat hooks must be kept perfectly clean. No tainted meat or cheese shall be placed in the refrigerator. The refrigerator or metal boxes must be kept dry on the inside. The refrigerator and metal hooks must be scoured with hot water and lye not less than once a week, and oftener if necessary, to keep the refrigerator free from odor. After scouring it should be washed with a solution of common soda.

SEC. 11. Every meat market shall have an ample supply of water, with a properly equipped lavatory convenient to the cutting block and counter, furnished with soap and towels for the use of operators.